



United States  
Department of  
Agriculture

Agricultural  
Marketing  
Service

STOP 0253 - Room 2610-S  
1400 Independence Avenue, SW.  
Washington, D.C. 20250-0253

AMENDMENT 1 TO ANNOUNCEMENT LS-120

AUGUST 2005

**PURCHASE OF FROZEN BEEF PRODUCTS  
FOR DISTRIBUTION TO CHILD NUTRITION AND  
OTHER FEDERAL FOOD AND NUTRITION PROGRAMS**

This amendment is being issued to amend Technical Requirements Schedule – GB – 2005 (TRS -GB) for USDA Purchases of Ground Beef Items, Frozen, dated April 2005 and replace Exhibit A dated April 2005.

In the Announcement, delete all references to “Technical Requirements Schedule – GB – 2005 (TRS -GB) for USDA Purchases of Ground Beef Items, Frozen, dated April 2005” and replace with “Technical Requirements Schedule – GB – 2005 (TRS -GB) for USDA Purchases of Ground Beef Items, Frozen, dated April 2005 and Amendment 1, dated August 2, 2005”.

Delete Section II. E. Section 4. Certifications, Item 2 in its entirety, and replace with:

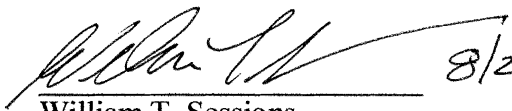
*“2. By submitting this bid, Offeror certifies it HAS read and DOES agree to the terms of LS-120 and Amendment 1 dated August 2005, Inv. \_\_\_\_; Appendix-1; Exhibit A dated August 2005; Contractor’s Technical Proposal approved by the Contracting Officer; AMS audit team’s initial report; USDA-1, Rev. 2, and Amds. 1, 2, 3, and 4, and the Federal Acquisition Regulations.*

☐ HAS

☐ DOES”

Delete Exhibit A dated April 2005 in its entirety, and replace with Exhibit A dated August 2005.

This amendment is effective immediately.

 8/2/05

William T. Sessions  
Acting Deputy Administrator  
Livestock and Seed Program

Attachment



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EXHIBIT A DATED AUGUST 2005  
PAGE 1 OF 1

## CHECKLIST AND REFERENCES TO APPLICABLE BID AND CONTRACT PROVISIONS ANNOUNCEMENT LS-120, FOR FROZEN BEEF PRODUCTS

PRODUCT DESCRIPTIONS (SECTION 1. A. (GENERAL))					BID/CONTRACT PROVISIONS				
Product/ Commodity Box Code	Specifications Listed in Priority Order	Commodity Purchase Code	Packaging and Packing	Minimum Offer Unit Size/Shippin g Unit	Tolerance Section VIII. B.	Shipping/Delivery Period Section II.C.; IV and VIII	Federal/State Plants Section I.D.3.	Competition (See Invitation)	Payment Section X
Ground Beef A-608	Technical Requirements Schedule - GB- 2005, Ground Beef Items, Frozen, April 2005, and Amendment 1, dated August 2, 2005	25-13-40	10 pound packages packed 40 lbs. Net weight (18.1 kg) per shipping container	40,000 lbs. 1000 cases	NONE	First Half/Last Half of month shipping period	Federal & State	Full & Open	Upon Shipment X.B.
Ground Beef A-609		25-13-41	Packed in 1-pound packages to a net weight of 40 lbs. (18.1 kg) per shipping container	40,000 lbs. 1000 cases	NONE	12-day delivery period	Federal Plants Only	Full & Open	Upon Delivery X.A.
Coarse Ground Beef A-594		25-10-61	Packed into a shipping container (without bags or liners) to a net weight of 60 lbs. (27.2 kg) Containers must be wax impregnated or interior panels wax lined or plastic film laminated.	42,000 lbs. 700 cases	NONE	First Half/Last Half of month shipping period	Federal Plants Only	Small business set aside	Upon Shipment X.B.
Ground Beef- Irradiated A-579		25-24-20	10 pound packages packed 20 lbs net weight per shipping container	40,000 lbs 2000 cases	NONE	First Half/Last Half of month shipping period	Federal & State	Full & Open	Upon Shipment X.B.
Ground Beef Patties (100%) A-626		25-15-40	3 ounce (85.0 g) portions, 40 lbs. Net weight (18.1 kg) per shipping container, IQF required	38,000 lbs. 950 cases	NONE	First Half/Last Half of month shipping period	Federal & State	Small business set aside	Upon Shipment X.B.
Beef Patties with Soy Protein Product A-616		25-14-40	3 ounce (85.0 g) portions, 40 lbs. net weight (18.1 kg) per shipping container, IQF required	38,000 lbs. 950 cases	NONE	First Half/Last Half of month shipping period	Federal & State	Small business set aside	Upon Shipment X.B.
Lean Beef Patties A-627		25-17-40	3.0 ounce (85.0 g) portions, 40 lbs. Net weight (18.1 kg) per shipping container, IQF required	38,000 lbs. 950 cases	NONE	First Half/Last Half of month shipping period	Federal & State	Small business set aside	Upon Shipment X.B.
Ground Beef Patties (100%) Irradiated A-578		25-23-20	3 ounce (85.0 g) portions, 1-20lbs or 2-10 lb sealed packages packed to 20 lbs. Net weight (9.05 kg) per shipping container, IQF required	38,000 lbs. 1900 cases	NONE	First Half/Last Half of month shipping period	Federal & State	Full & Open	Upon Shipment X.B.

# APPROVED



UNITED STATES  
DEPARTMENT OF  
AGRICULTURE

AGRICULTURAL  
MARKETING  
SERVICE

LIVESTOCK AND  
SEED PROGRAM

Washington, D.C.  
20250-0254

**Amendment No. 1**

**To:**

**TECHNICAL**

**REQUIREMENTS**

**SCHEDULE – GB - 2005**

**FOR USDA PURCHASES OF**

**GROUND BEEF ITEMS,  
FROZEN**

**Effective:**

**April 2005**

Preparing Activity:

USDA, AMS, LS, STDZ--Rm. 2607-S

**Amendment No. 1 to TRS-GB-2005 April 2005**

August 2, 2005

LSP-SB-TRS-GB-O5-Amt No1-SCO

Chief, Standardization Branch: /s/ Martin E. OConnor

This amendment is issued to revise the requirements for finely textured beef within the **MATERIAL**, Boneless Beef Requirements section and to correct a typographical error within the **Fat Limitations** section of the Technical Requirements Schedule -GB-2005, 2005, effective date April 2005.

Page 2 of 12, **B. MATERIAL**, 2. *Boneless Beef Requirements*, d. Meat Recovery Systems, (2) *Finely Textured Beef*, delete the section in its entirety and substitute with the following new section.

*“(2) - Finely Textured Beef – Low temperature rendered beef that is processed from boneless beef trimmings and is finely textured is allowed to be used as boneless beef trimmings for fine ground beef products but not permitted for production of coarse ground beef (A594). When finely textured beef is used, the following criteria must be met:*

- (a) Combination Rate – The product will not exceed 15 percent by weight of the combined finished finely ground beef product (1/8 inch grinding plate).*
- (b) Red Color – The producer of finely textured beef shall assure that the product has a discernible redness in color. The finely textured beef shall maintain the same redness in color until the time of blending and grinding to minimize the effect of the color to the finished ground beef.*
- (c) Fat Content - Does not exceed 10% fat.*
- (d) Handling –The contractor shall document all procedures for handling of finely textured beef trimmings and must use it within 60 days of the date of production.*

Page 8 of 12, **E. FAT LIMITATIONS**, 2. *AMS Process Assessment* section, first full paragraph near top of page after “b)”, beginning with: *“The Contracting Officer reserves the right.....”*, fourth line, delete the word “or” after *“then the Contracting Officer”*.

This amendment is effective on or after August 2, 2005.